

Pilot Draft Version 8-00

Waste Feeding Log

(Top portion of factors to evaluate is to be filled out every time a new batch of waste is cooked)

Owner:

TIN

Premises Address:

State/Federal Swine Health Protection License Number:

Cooking Method:

Factors to evaluate:

Date Processed:

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Please fill in the below areas to be recorded and include the initials of the site verifier in each area to be recorded.

Batch Number (if applicable to operation)

Temperature to which Waste is Cooked

Time the Cooked Waste is Held at Above Temperature

Method of Time and Temperature Verification

Sources of Waste Containing Meat

Sanitary Conditions of the Premises:

Please record below with date and initials of the person checking the sanitation of the production area on a monthly basis.

garbage containers clean and covered with lids

sanitation of cooking area and equipment

sanitation of feeding areas and waste disposal

sanitation of storage areas

rodent control system around equipment, storage and feeding area

sanitation of waste hauling trucks

access of other animal species to waste (wild animals, dogs, cats, etc.)

cross-contamination between cooked product and raw waste is avoided

[illegible]